

COLUMBIA·CREST
Reserve

2013 RESERVE CABERNET SAUVIGNON

WAHLUKE SLOPE

GROWING SEASON

- ▶ After a “classic” Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- ▶ Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- ▶ Stone Tree Vineyard graces the beautiful Wahluke Slope on the hillside. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich under layer, adding to the grapes’ character.
- ▶ Hot summer days, warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- ▶ Irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- ▶ Handpicked grapes were crushed and then fermented in stainless steel tanks.
- ▶ Twice-daily pumpovers during fermentation occurred for 6-10 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots were kept separate and placed into 67% new French oak barrels for malolactic fermentation. Aging occurred for 20 months, with blending happening just prior to bottling.

APPELLATION ▶ WAHLUKE SLOPE

VINEYARD ▶ STONE TREE VINEYARD

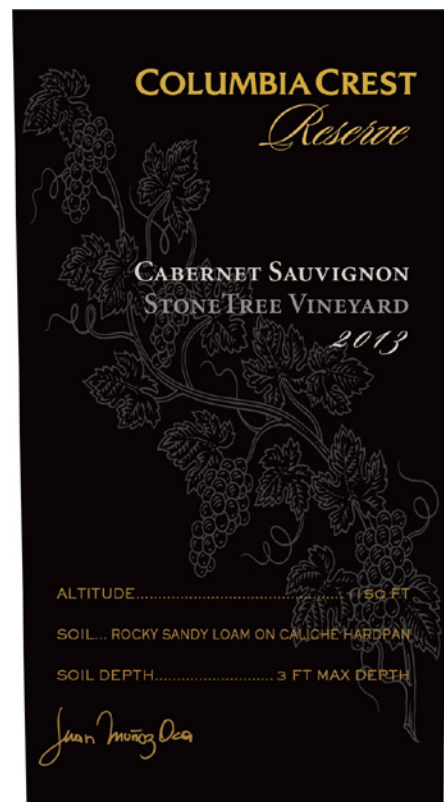
BLEND ▶ 96% CABERNET SAUVIGNON, 4% MERLOT

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.60 G/100 ML

PH ▶ 3.72

CASES CRAFTED ▶ 606



TASTING NOTES

“This Reserve Cabernet Sauvignon is firm and powerful without losing focus. Aromas of dust and earth give way to a rich structure and vibrant, ripe fruit flavors of concentrated black fruit, which are a unique characteristic from the Stone Tree Vineyard.”

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER